NEW ENGLAND FARMER.

PUBLISHED BY J. B. RUSSELL, NO. 52, NORTH MARKET STREET, (AT THE AGRICULTURAL WAREHOUSE.)—T. G. FESSENDEN, EDITOR.

VOL. XI. BOSTON, WEDNESDAY EVENING, JULY 25, 1832. NO. 2.

Communications.

OPERATIONS OF LIME, ASHES, &c, AS APPLICATIONS TO SOIL, &c.

MR EDITOR—I avail myself of the first rainy day which has driven me from the field and garden, to make a brief comment upon your remarks on my communication, published in the Farmer of the 27th ultimo.

The points upon which we differ, if I apprehend you right, are these:—

1. Professor Eaton and yourself, maintain, that carbonate of lime causes fertility, by its chemical operations upon the soil or atmosphere. I hold the negative.

2. The Professor says, and your arguments seem intended to support his position, that "*cultivated vegetables receive their* CHIEF *nutritious matter from the atmosphere.*" I have the misfortune to dissent from this hypothesis. And

3. You cautioned your readers not to permit, in any case, unleached ashes, or lime, in a caustic state, to come in contact with the seed corn or young plants, lest this contact should destroy them. I treated the caution, I admit, with rather unbecoming levity; but must yet persist in saying, that it was altogether uncalled for, certainly in the case where the admonition was so gravely applied.

I will examine the points of difference in the order I have arranged them. And

1. Is powdered limestone a manure, or does its chemical operation upon the soil or air increase fertility? I have examined your remarks in support of the affirmative, and am compelled to say, that although I find detailed many valuable philosophical facts, I can discover nothing like practical proofs. And yet this is a question, above all others, which is capable of a ready practical solution. The only thing that tends to favor your position is the assumption, that carbonate of lime seizes upon the acids evolved in the putrefactive process of vegetables, and is by them converted into an hypercarbonate, soluble in water, and which, through that medium, becomes the food of plants. And, that "*when there is a scarcity of aliment in the soil, it seizes and secures* the carbonic acid of the atmosphere, and afterwards *disperses* it, according to the *calls* and *necessities* of vegetation." A very provident and discreet purveyor, this, for the vegetable community, it must be confessed. Without however, scanning the laws of chemical affinity, or bewildering your readers with the subtleties of the "metaphysics of agriculture," permit me to ask, if carbonate of lime performs such wonders, by natural means, in *seizing, securing, and dispersing* vegetable food; and is withal endowed with a prescience which enables it to know the *wants of the soil*, as well as with a faculty of hearing the *calls* and of administering to the *necessities* of plants—how comes it that limestone lands are not naturally and uniformly superior in fertility to those which are not denominated calcareous. There is an extensive belt of country, extending along the borders of Connecticut, Massachusetts, New York, and Vermont, from Long Island Sound to the Canada line, in which limestone is a principal rock, and the debris of which must form a material constituent of the soil. According to the new theory, this should possess unusual fertility; yet, so far as I can learn, such a belief has never yet obtained currency.

Caustic lime is not a manure. If it was, its application to poor soils would induce fertility, whereas the contrary is known to be the fact. It is not a natural aliment of plants, though it is often an adventitious constituent. It facilitates the preparation of vegetable food, and is ultimately exhausting. It forms with fibrous vegetable matter, a compost, partly soluble in water, and thus renders matter nutritive which was before inert. Carbonate of lime has no action of this kind upon vegetable matter. Quick-lime is soluble in water. Carbonate of lime is insoluble. It only improves the texture of the soil, or its relation to absorption, and acts merely as one of the earthy ingredients. I quote the opinions of *Loudon* (Enc. of Gard. p. 244) *Davy, Park, Brown*, &c, &c, and am supported by the deductions of experience.

Again. If the operations of caustic and carbonate of lime are analogous, as I think you as well as the professor would maintain, why is the former most extensively and beneficially applied to soils already surcharged with the latter? I mean limestone lands. That this is the case, particularly in Pennsylvania, where caustic lime is most extensively used in agriculture, may be seen from the letters of Messrs Jacobs and Buckley, inserted in the 3d vol. of the Memoirs of the New York board of Agriculture, pp. 123—125.

2. The agency of the atmosphere is as necessary to vegetable as it is to animal life; yet it is not the chief, nor material source of nutriment to either. Animals, without other food, famish and die. Vegetables, upon an arid soil, or one destitute of vegetable and animal matter, if they grow for a time, soon wither and die, or are rendered useless to agriculture, under the influence of a summer's sun. Although some animals and vegetables may seem to form a partial exception, these are insufficient to impair the authority of a general rule. And besides, the daily observation of every intelligent man conclusively contradicts the assumption, that plants receive their *principal* nourishment from the atmosphere. The atmosphere it is admitted, contains the aliments of both vegetable and animal food, and imparts a portion of these to the respiratory organs of both. The animal imbibes oxygen, and gives off carbonic acid gas. The vegetable, by its leaves, which perform the office of lungs, receives carbonic gas, and imbibes and gives off, alternately, oxygen. The atmosphere is essentially the same, as to its elementary constituents, in all climates, and particularly in the same district of country; and it is impartial and equable in the distribution of its benefits to the vegetable tribes. Whence the great disparity, then, in the fertility of adjoining fields, if the atmosphere is the grand source of vegetable growth and development? Man cannot modify nor control this element. It is as unchangeable and diffusive as the light and heat which emanate from the solar orb. But man can modify and control inert vegetable and animal matter, the true basis of the food of vegetables; he *can* preserve them from waste, husband them with care, and apply them with effect. And it is the industry, the skill and the judgment with which this branch of husbandry is managed, that especially marks the difference between good and bad, between profitable and unprofitable husbandry. The care which is profitably bestowed in feeding and fattening animals, is no less profitably bestowed in feeding and fattening vegetables. They both subsist on the same food, though under different modifications.

3. In discussing the third point, I must recur to the origin of our difference. At the bottom of directions for a compost for five acres of corn, which would amount in the aggregate to 60 bushels, and of which ashes and lime were to constitute about 12 per cent of the mixed mass, you appended a caution, that neither the unleached ashes, nor the caustic lime should in any case come in contact with the seed corn or young plants, lest it should destroy them.* This brought to my mind so forcibly a grave caution which I once read in a newspaper, *never to shave in a room where there is a monkey*, because one of these pet animals had cut his throat in attempting to imitate his master in the shaving process, that my mind lost its balance, and I confess I treated the admonition with a levity which neither the subject, nor the respectability of the monitor, justified me in indulging in. But the introduction of Doctor Dean, Sir H. Davy, and Sir J. Sinclair, to give a sort of plausible support to your opinions has awed me into sober seriousness. And yet, should their judgments be construed to favor your thesis, I must appeal to a higher tribunal—from the speculations of the philosopher to the practical experience of the farmer. For however you may *speculate* in your *closets*, the *trial* after all, must, in these matters, be made in the *field*. I then reiterate, that neither unleached ashes, nor hydrate of lime, i. e. lime slacked by water or air, the only caustic state in which it is ever applied in agriculture, are neither of them hurtful to the vitality of seeds and plants, in the mode in which they are ordinarily applied, even in a pure state, and more especially in a compost in which they form but an inconsiderable portion of the mass. Unleached ashes are unhesitatingly sprinkled upon young corn, grass and garden crops, of the tenderest kinds, without prejudice. Lime is freely used, with equal impunity, in the preparation of seed grain, as a top dressing for young crops, and with water, as a wash for fruit and other trees. And since I penned my former communication, observing that the black flea was destroying my cabbage and egg plants, which were unfolding their second pair of leaves, I immediately wet the plants with a watering pot, and then literally covered their leaves with recently slacked lime, procured for white washing, which saved

* The whole sentence is as follows:—"The farmers of Rensselaer County, New York, say, that ashes or quick-lime ought always to be applied *to the top* of a cornhill immediately after planting if it follow sward, to prevent grub larvæ from destroying it. The same application will have a similar effect if applied to the top of a potato hill. But neither unleached ashes, nor lime in its caustic state, should, in any case, come in contact with the seed corn, or the young plant." [See N. E. Farmer, vol. x. p. 350.] It did not refer to compost. We intend as soon as our avocations will permit, to resume the foregoing topics of discussion.—*Editor.*

them from ruin. Applied in mass, lime is destructive to vegetation. So is manure, and so is water.

The sun has just broke out, after a continued rain of thirtytwo hours, and business calls me out. I leave the decision to the impartial judgment of our intelligent yeomanry, for whose benefit we have both embarked in the controversy.

Albany, July, 1832. B.

FOR THE NEW ENGLAND FARMER.

MR FESSENDEN—Will you, or some one of your correspondents do me the favor to furnish through the medium of the New England Farmer, the history and pedigree of the imported bull "Admiral."

From whose herd was he selected, and what was his original name? I fancy it may have been changed. He was probably a Herd Book animal, and that being the case, you are doubtless aware, that a change of name after being entered, would deprive him of his place in that correct and valuable Register of English short horned cattle. The fact is important to all who have bred from Admiral, as it must affect materially the value of his stock.

In this country we do not attach sufficient consequence to a well authenticated pedigree. We judge simply of the individual without inquiring into the family or descent. Hence it is, that many have been disappointed, and hence, the frequent complaints in your paper against Short Horned Cattle.

The truth is, that high prices have often been paid for animals imported from the "*Cow Keepers*" of England and not the established breeders of the country. It is within my own knowledge, that an individual near Liverpool, who keeps a large number of cows, to supply the city with milk, has constant orders from this country for animals. They come out as full bloods, with ample pedigrees on paper, when in fact, they are only mixed bloods and their pedigrees cannot be traced. Let those gentlemen who complain of the defects of their Durham Short Horned Cattle, endeavor to trace them in the Herd Book, and then *perhaps*, they will cease to wonder, that they are no better.

Yours, &c, A BREEDER.

Springfield, July 17, 1832.

Remarks by the Editor.

It is not in our power fully to comply with the wishes of our correspondent, but we will state what we know relative to the subject of his inquiry.

At a meeting of the trustees of the Massachusetts Agricultural Society, held the 21st day of August, 1823, some measures were adopted relative to the donation of the Bull Admiral, by Sir Isaac Coffin to the trustees of the said society. And among other proceedings it was

"Voted, that the thanks of this Board be presented by the Corresponding Secretary to Admiral COFFIN for his very valuable present, and that he express to him their sense of his patriotism, and attachment to his native soil, which neither time nor distance had been competent to weaken.

"That the animal presented by him is a noble one, and affords in his own person, proof of his descent from the most approved stocks, independent of the historical pedigree which accompanies him." In a subsequent paragraph of the same document it is asserted that "His pedigree is as follows: got by Mr Wetherell's North Star; dam by Comet; grandam by Wellington; great-grandam by Granby. North Star was by Comet; dam by Baronet; grandam by Cripple; g. grandam by Irishman; g. g. grandam by Hubback."

We have not a copy of the Herd Book, and can give no other information than the above relative to the animal in question. We should be greatly obliged to any person who would do us the favor to comply with the request of our correspondent, and state in our paper the lineage, qualities, &c, of the imported Bull Admiral.

We copy the following article from the Sylva Americana, or a description of the forest trees indigenous to the United States. By D. J. Browne.

BLACK OR QUERCITRON OAK.

Quercus tinctoria.

Except the state of Maine, the northern part of New Hampshire, Vermont and Tennessee, this species is found throughout the United States on both sides of the Alleghanies and is everywhere called *Black Oak*, except in some parts of New England, where it is called *Yellow Oak*. It is more abundant in the Middle States, and in the upper parts of the Carolinas and Georgia, than on the southern coast. It flourishes in a poorer soil than the white oak. In Maryland and certain districts of Virginia, where the soil is lean, gravelly and uneven, it is constantly united in the forests with the scarlet, Spanish and post oaks, and mockernut hickory, with which the yellow pine is also frequently mingled. There are several varieties of this species of oak, all of which afford the quercitron bark, so highly esteemed in dyeing, staining, tanning, etc.

This oak is one of the loftiest trees of the American forests, being 80 or 90 feet high and 4 or 5 feet in diameter. The trunk is covered with a deeply furrowed bark of middling thickness, and generally of a black or very deep brown color, whence probably is derived the name of *Black Oak*. Northeast of Pennsylvania the complexion of the bark is the only character by which it can be distinguished from the red, scarlet and gray oaks, when the leaves are fallen. Farther south this character is not sufficient to distinguish it from the Spanish oak, whose bark is of the same color, and recourse must be had to the buds, which on the black oak are longer, more acuminate, and more scaly. All doubt may be removed by chewing a bit of the cellular integument of each: that of the black oak is very bitter and gives a yellow tinge to the saliva, which is not the case with the other. The leaves are large, deeply laciniated, and divided into four or five lobes: they resemble those of the scarlet oak, but have less deep and open sinuses, are less shining, of a duller green, and in the spring and during a part of the summer have their surface roughened with small glands which are sensible to the eye and to the touch. The same appearance is observed on the young shoots, the leaves which change in the autumn to a dull red, and those of the old trees to yellow, beginning with the petiole. This tree fructifies once in two years and its flowers put forth in May. The acorns generally grow in clusters, are of a brown color, sub-sessile and about half buried in a thick, scaly cup. This species is more remarkable than any other for producing the oak apple.

The wood is reddish and coarse grained, with empty pores; it is, however, more esteemed for strength and durability than that of any other oak of biennial fructification. As it is abundant in the Middle and Northern States, it furnishes a large proportion of the *red oak staves* exported to the West Indies, or employed at home to contain flour, salted provisions and molasses. It is said to furnish the best of fuel except the hickories. The bark is extensively used in tanning, as it is easily procured and is rich in tannin. The only inconvenience which attends it is imparting a yellow color to the leather, which must be discharged by a particular process, to prevent its staining the stockings; it is a great error to assert that this color augments its value. From the cellular integument of the black oak is obtained the *quercitron*, of which great use is made in dyeing wool, silk and paper hangings. This substance was first prepared as a dye by Dr Bancroft: he has given it the name of *quercitron*, by which it is now universally recognised.

Before extracting the color from the bark, the epidermis, or external covering, ought to be removed by shaving. The remaining parts being then properly ground by mill stones, separate partly into a light, fine powder, and partly into stringy filaments or fibres, which last yield but about half as much color as the powder, and therefore care should be always taken to employ both together, and as nearly as possible in their natural proportions, otherwise the quantity of color produced may either greatly exceed or fall short of what may be expected. The quercitron thus prepared and proportioned, says Dr Bancroft, will generally yield as much color as eight or ten times its weight of the weld plant, and about four times as much as its weight of the chipped fustic. The coloring matter, continues he, most nearly resembles that of the weld plant; with this advantage, however, that it is capable alone of producing more cheaply all, or very nearly all, the effects of every other yellow dyeing drug; and, moreover, some effects which are not attainable by any other means yet known. The coloring matter of quercitron readily dissolves in water, even at blood heat. If the infusion be strained and left at rest, a quantity of resinous matter subsides in the form of a whitish powder, which produces the same effects in dyeing as the part remaining in solution. The clear effusion being evaporated and dried, affords an extract equal in weight to about one twelfth of the bark from which it is obtained. Much care, however, must be employed in procuring this extract,

so as to make it produce colors equal in beauty to those obtained directly from the bark itself. If the evaporation be carried on rapidly, and the heat be too great, the color is tarnished, probably, as Dr Bancroft conjectures, from the absorption of oxygen, the color thus undergoing a sort of semi-combustion. On the other hand, if the evaporation be conducted too slowly, the coloring matter suffers another change, and soon spoils by keeping. The decoction of quercitron is of a yellowish brown color, which is darkened by alkalies, and brightened by acids. A solution of alum being added to it, separates a small portion of the coloring matter, which subsides in the form of a deep yellow precipitate. The solutions of tin produce a more copious precipitate, and of a beautiful, lively, yellow color. Sulphate of iron causes a copious olive precipitate; sulphate of copper, a yellow of an olive cast. To dye wool, it is sufficient to boil the quercitron with an equal weight of alum; in dipping the stuff the deepest shade is given first, and afterwards the straw color: to enliven the tint the stuff may be passed, in coming out of the dye through water whitened with a small portion of chalk; but a brighter color is obtained by means of a solution of tin. Quercitron may be substituted for woad, in imparting all the shades of yellow to silk. It is highly valuable as an article of commerce, which has often been sold at $40 or $50 a ton. Large quantities are annually exported into Europe from the ports of the Middle States.

A valued correspondent has favored us with the following letter lately received by him from an eminent agriculturist in Maine.

Dear Sir—I have the pleasure to send you two extracts from a late English publication, regarding some objects, which may be introduced into our gardens, not only by means of the officers of our agricultural societies, but of various individuals here, who have avocations in England. If those who make *two plants* grow where only *one* grew before render service to the public, those who introduce valuable new plants may also claim some merit; and it is with this view that the inclosed extracts are forwarded, that you may procure an insertion for them in the New England Farmer, of which the circulation is deservedly so extensive.

I am, dear sir, yours with respect,

———.

From the Library of Entertaining Knowledge.

VEGETABLE SUBSTANCES.

Melons.—The *melons of Persia* have long borne a high character. "Persia," says Malte Brun, (writing after Chardin, Olivier, and Langles) "is consoled for the occasional failure of her grain crops, by the fineness of her fruits. There are twenty sorts of melons: the finest are in Khorassan. In Persia, this fruit is extremely succulent, and contributes greatly to health: they are sometimes so large, that three or four are a full load for a man."

It was not till lately that the seeds of melons were received in England direct from that country. In 1824, Mr Willock, (the Ambassador to the court of Persia,) sent a parcel of seed; and another parcel in the spring of 1826. An account of ten varieties of these melons, by Mr Lindley, was read before the Horticultural Society, in September, 1826; and the individual fruits referred to, were the produce of the society's garden that season.

VEGETABLE MARROW.

Vegetable Marrow, (cucurbita succada) is a very important gourd; and though it has been but lately introduced into this country, (England) it is already cultivated to a considerable extent. It is straw colored, of an oval or elongated shape; and when full grown, attains the length of about nine inches. When *very young*, it eats well fried in butter; when *half grown*, it may be cooked in a variety of ways, and is peculiarly soft and rich, having an oily and almost an animal flavor. When *fully matured*, it may be made into pies, for which purpose it is much superior to any of the other gourds. But it is in the intermediate or half grown state only, that it deserves its common appellation of *vegetable marrow.* The vegetable marrow gourd is a native of Persia, but if the soil on which it is placed be rich and warm enough, it thrives very well with us in England, in the open air.

"I have been able, (says Mr Sabine,) to obtain but very imperfect accounts of the *origin* of this gourd. It was certainly new in this country within a few years, and I think the most probable account, (of the many that I have heard) of its introduction, is, that the first seeds were brought here in one of our East India ships, and came probably from Persia; where, as I am told, it is known, and called *Cicader.* Its cultivation is easy."

If any other kind of gourd grow in the neighborhood, no reliance can be placed on the goodness of the *seed* of the vegetable marrow.

From the Boston Medical Intelligencer.

As fruits become plenty, children become victims of diseases of the bowels; but not so frequently in consequence of using it too liberally, as from being permitted to indulge their appetites with it when in a crude state; ripe fruit seldom injures any body; it was made for man, and a kind Providence has bestowed it upon us at that peculiar season, when, in fact, it is not only necessary, but when it is in its greatest perfection; and those who use it freely, if only ripened well, will generally enjoy the best health. Eastern nations have no such erroneous notions about fruit, as have crept into the pericraniums of our mothers and nurses; nor is there any evidence of its injurious effects on the health of individuals of any grade, in the West Indies, where the inhabitants could not subsist without it.

Apples, pears, peaches, melons, &c, should be served up on the table, every day, while they are good, and whenever, in our climate they are no longer suitable, and would prove detrimental to health, by interrupting the ordinary functions of the system, nature invariably admonishes us of the danger, not only by lessening the abundance, but also by the diseases which are resulting from a continued use of them at improper times. People are governed in this enlightened age, by art and abitrary customs, rather than by that sage philosophy which results from reason and experience. It is ridiculous as well as provoking, in the estimation of those physicians who have a comprehensive view of the structure, habits, and constitution of original beings, and who have examined the machinery of man with a microscopic eye, and studied the diseases to which each portion of his beautiful and complicated fabric is liable, to hear those grave observations on ails and food, which have originated in ignorance, and which have been propagated from generation to generation, without truth and without judgment.

Acid drinks and acid fruits, the present and the ensuing months, are the real sanatives of health, and no prejudice should prevent their use. These should not be denied to children, when their appetite craves and their nature require that, which nature ordained for their consumption. *Eat or be eaten* is one of the first laws of animal life; eat those things which were designed for food, but be temperate; and health will be promoted, strength will be accumulated, and a long and comfortable life may reasonably be anticipated.

Pulmonary consumption, that insidious disease, which is continually sweeping from existence the fairest flowers of earth, those interesting objects of our care, those solaces of man in weal and wo—women—and often in the very morning of their days, when youth and beauty heighten all their innate charms, has often had an origin in some false management in diet. Women of delicate constitutions should habituate themselves to a variety of edibles; they should try to live on almost every thing which has a place in cookery and suits their stomach, and its tone, however delicate, will soon acquire new and vigorous powers. Pain in the side, the invariable concomitant of some irregularities in the primæ viæ will oftener yield to a generous and nutritious mode of living, than to boluses and powders. To be well, eat well, and almost anything which relishes the best; but still remember *temperance.*

It is said to be a fact, that in Paisley in a single day, the Cholera was conquered and driven out of the place. Every house was white washed, every gutter was cleansed, every spoonful of filth was removed in every vault, sink, or out house of every description. The disinfecting agents were freely used, and the fire engines completed the process by thoroughly washing every square inch of surface in the town. The destroyer passed by, for it could find no place to light upon. Burning tar and firing cannon are also said to be efficacious. There are few places in the Union apparently more neat than Portland is at present—but is there not a great deal of dirt out of sight? Many vaults untouched—many sinks unlooked at? *Life* is the reward of attention and cleanliness. *Death* is the penalty. What stronger or sterner inducements can we have!—*Portland Advertiser.*

Preparation for cleaning Plate.—Take four balls of the finest whiting, crumble it to a fine powder, the finer the better; two pennyworth each of spirits of wine and camphor, spirits of hartshorn and spirits of turpentine, half an ounce of quicksilver, and a pennyworth of rose pink; put the quicksilver into a phial, with about half the turpentine, and shake it till the quicksilver be killed, then mix all the ingredients together, and the whole is fit for use. (The quicksilver and a little turpentine should be first beat up with a skewer or fork, in a large cup, till it becomes thick as a salve.) After it is thus made, it should be suffered to grow dry, a little of it being wetted with water when used. The mixture is to be rubbed on the plate with soft leather, which becomes better for use.

From the Massachusetts Agricultural Repository and Journal.

ON BEES.

APIARY.

To the Trustees of the Massachusetts Agricultural Society.

GENTLEMEN — With this is forwarded, for your examination and disposal, the model of an Apiary, designed to guard the bees within from the bee-moth. The distinguishing principle of this apiary is, that with the aid of frame doors, covered with millinet, the miller is effectually shut out of the house, while the bees are not at all injured from the want of air. For the principle, I acknowledge myself indebted to the Rev. Thomas Noyes, of Needham. I will describe the apiary as built for two Charlieshope hives. It may be made longer, so as to admit any number of hives.

1. Two planks, 5 feet and 3 inches in length, and 1 foot and 8 inches in width, are placed perpendicularly in sills 6 feet in length. These planks form the two ends of the apiary.

2. The length of the apiary for two hives should be 4 feet outside. A partition board in the centre divides the house into two apartments, 21½ inches wide.

3. The roof is double, and made to be put on and taken off at pleasure. It is fastened with four iron pins, and at each corner. It must be taken off, in order to put in or take out the hive.

4. The bottom, or floor, is inserted 4 inches from the sills.

5. In the back, two doors are inserted against each apartment. The upper door is for the purpose of examining the bees through the glasses in the hive. The lower for admitting a free circulation.

6. In front the apiary is boarded down within 18 inches of the bottom. A *cant* is here inserted, 8 inches wide, to throw off the water. The space below is filled with a moveable frame, covered with millinet—to be put in a little after sundown, and removed before sunrise, through the miller season. Parallel bars are inserted in each apartment between which the hive stands.

In the model, the cedar blocks represent bricks, on which the sills stand. There are holes in the ends of the sills with pins, which are to be driven into the ground, that the apiary may stand perfectly firm.

With the model of the apiary I send also a model of the Charlieshope hive, and a model frame for the convenience of moving it.

Remarks. — 1. I think it would be an improvement in this apiary, to have the roof permanent, and the bar in the back moveable, so that the hive can be set in, or taken out, by simply removing the bar.

2. It is essential, that every part of the apiary be made tight; and that it may continue so, it should be well painted.

3. For two seasons I have used an apiary, not constructed after the model which I send you, but embracing its *distinguishing principle*, that is, the millinet doors; and am satisfied, that it is an effectual security against the miller.

4. The Charlieshope hive I think preferable to any other that I am acquainted with, in regard to its shape. But the Thacher hive is rather preferable in this particular—that of taking away the surplus honey. I have, therefore, made and used a hive combining the distinguishing principles of both; that is, having the wedge bottom, and drawers in the top. In some, I have two drawers, and in others but one, that being made to fill the whole space. I have glasses in the lower part, and also the drawers.

APPARATUS FOR TRANSFERRING BEES.

Accompanying this, I forward, for your inspection and disposal, the model of an apparatus, which I have prepared, for the purpose of transferring bees from one hive to another, with water. The apparatus consists of the following parts, which, for convenience of description, I have named thus :—

C—Cistern, to receive the hive to be operated upo . It is 30 inches in height, and 20 inches square.

T—Tunnel, fitted on the outside of the cistern, to convey the water to the hive.

F—Follower, to rise and fall in the cistern. It has an opening ten inches square in the centre, covered, on the upper side, with sheet-iron slides. There is also, on the upper side, a set of handles. It is two inches thick on the sides, made sloping on the under side, to the centre, in order to assist the bees in keeping out of the way of the water, as it rises upon them. On the opposite sides of the *follower* are fastened leather straps, an inch wide, with buckles with which to confine the hive to the *follower*.

R—Receiver, into which the bees are driven. It is 20 inches in height and 10 inches square, corresponding with the opening in the *follower*, to which it is fastened with cleets and buttons, and can be taken off, and put on, at pleasure. There is a set of slides at the bottom of the receiver, corresponding with those on the follower. In the top of the receiver is a chamber, to receive the bees that may happen to get into the water, and come out torpid. A perpendicular board, with holes in right lines in the centre of the lower room, serves as a support for the slides, and also to assist the bees to keep out of the water. A slide in the top, opens into the chamber. A partition slide opens a communication between the chamber and lower room. There is also a slide in the side of the receiver, at which to let out the bees into their destined tenement. Two panes of tin, 7 by 5 inches, with holes punctured, inserted in opposite sides of the receiver, serve to admit light and air.

Directions for using the above described apparatus.—1. Let the hive to be operated upon, be removed some distance from any other, and stand there long enough for the bees to become perfectly wonted to the localities of the place.

2. The evening (or some evening) before you design to operate upon the hive, raise it gently and place under it the follower, *bottom side up*—the slides being carefully closed and fastened.

3. In the morning, if the weather be warm and pleasant, stop the door of the hive, and with clean linen rags cork every place where a bee can pass out. With the straps confine the hive to the follower. With a gimlet bore six or eight holes in the side of the hive near the top to admit the water. As the comb is usually put up in parallel sheets with a space between, it is best to have the water admitted into each space.

4. Take the hive thus prepared from the stand, and, by the handles upon the follower, set it gently into the cistern.

5. Take the receiver, with all the slides carefully closed, and place it upon the follower, and turn the buttons.

6. Draw the slides in the follower and the corresponding slides in the bottom of the receiver, and permit the bees to pass up. This they will be glad enough to do, when they perceive the water coming in upon them, which is the next thing to be done. Pour the water slowly into the tunnel until it overflows the slides in the receiver.

7. Close and fasten the slides of the receiver and take it off. Raise the hive from the water, remove the follower, invert the hive over the cistern, and a few raps upon it will bring out the bees that may remain in it in a torpid state. Perhaps a wing, or soft brush, may also be useful. With a common kitchen skimmer, take the torpid bees from the water, and put them into the chamber prepared for their accommodation. Draw the partition slide, and thus admit the wet and dry bees together. The heat of the family will soon restore the torpid ones to animation.

8. Take from the old hive pieces, (more or less as you may choose) of good broad comb, and put them into the hive designed for the habitation of your bees. This may be done by running a rod or rods through them.

9. Place the receiver horizontally upon the stand where the old hive stood. Set the new hive upon it, draw the slide designed for the purpose, and your bees will pass up, and joyfully take possession of their new home. If, however, they show any reluctance in regard to going up, apply a little water with a grape vine syringe, or with your hand, and they will soon yield to your wishes.

10. When the bees have all passed up, remove the receiver, and your work is done. Some special care, however, is necessary for a time in guarding them from robbers; as their courage is, in a measure, prostrated, and their fighting propensities subdued, by the influence of cold water. It will be a month or two before they will be as prompt in self-defence as formerly.

Occasions in which this Apparatus may be useful to the Apiarian.—1. When he has a stock of bees infested with the bee-moth. As there is no way known by which to expel the moth, unless the bees can be removed to a new tenement, they must be sacrificed.

2. When the hive becomes old and decayed, and a new one is desirable.

3. When his bees are in an old-fashioned box-hive, or hollow tree, and he wishes to have them in one of the newly invented hives.

4. When, in the autumn, he wishes to take the honey from any hive, and yet save the bees. If he has a stock that is feeble, or not above mediocrity as to numbers, he can unite the two; and he will probably have in consequence one more new swarm the coming season.

5. When he has a stock that has become old, the comb thick, and black, and dirty, and the cells small, he can remove his bees to another habitation, and they will begin life anew; the same, for aught I can see, as a new swarm. This fact, however, can be satisfactorily tested only by further experience. My present opinion is, that it would be desirable to give bees a new and clean tenement to dwell and work in, as often as once in four or five years.

To be continued.

To make Vinegar.—To every ten gallons of rain water add one gallon of molasses, and one of brandy, mix them well together, and place the cask in a garret or some warm dry place, and occasionally shaking it, in a few months it will be fit for use.—*American Farmer.*

ITEMS OF RURAL ECONOMY,

Original and Selected, by the Editor.

House Keeping in Germany.—The following interesting and amusing notices are from the pen of the Conductor of the Gardener's Magazine: "Few things in the domestic economy of the Germans strike an English resident more than the preparation, far exceeding that in his own country, which they make for the winter consumption of vegetables. Sauerkraut is a kind of food, of which every family stores upin proportion to its size, one or more large casks; and in October and November the market-places are crowded with huge white pyramids of cabbages (all heart) for sale; and in every court and yard into which an accidental peep is obtained, is seen the bustle of preparing them for use, and the baskets of shredded cabbage, which in that state resemble mountains of green-tinged froth or syllabub. *Kidney beans* are another vegetable of which, at an earlier period of the year, the Germans store up large quantities for winter consumption; a circumstance which accounts for the number of acres of this plant, which at first excite the traveller's surprise, cultivated in the open fields, in the neighborhood even of towns not very large. Of the quantity of Kidney beans thus stored in inns and some families, an idea may be formed from the following fact: During two days that we spent in the latter end of August, at the Trierische Hof, the principal hotel at Coblentz, from eight to ten women were constantly employed in the yard, (as they probably had been before our arrival, and continued to be after our departure) in trimming and slicing [the pods of] kidney beans, of which besides a large basket full next to each, there stood another in the midst of the circle that would have filled a good sized cart. The beans thus prepared are plunged into hot water for a few minutes, then drained, and closely packed with salt in jars or barrels.

"In a similar manner are stored in October, considerable quantities of the leaf-stalks and dried ribs of the leaves of young turnips, (after the thin part of the leaf has been cut off,) and a portion of the bulb, all cut into lengths of about an inch. Without this provision of sauerkraut, kidney beans, and turnips, added to an ample stock of potatoes, onions, carrots, (kept in sand,) &c, all deposited in the spacious cellars with which every decent house is provided; and moreover abundance of apples, pears and quinces, both fresh and dried (by being pared, cut into slices and hung on strings near a fire;) a German family would think itself badly fortified against the approach of winter, and would relish very badly being put, at this season, on the short and unvaried English commons of potatoes, with an occasional change of borecole or Savoy cabbage. In fact, no German conceives he has dined tolerably, at any season, without having eaten of three or four kinds of vegetables. To decide which is the *best* system the German or the English would require a long discussion; but two points seem clear: first, that the adoption of the varied German vegetable fare in England would lead to a greater extension of its horticulture; and secondly, that the English cannot fairly determine how far they would prefer the German system until they have tried it. Many English residents in Germany are as loud as the natives in the praise of sauerkraut when properly cooked, which is everything. For these reasons it might be worth while for some of our horticultural societies to procure from the foreign ones, full and precise directions for preparing and storing their winter vegetables, and then offer premiums for the most successful imitation of the practice at home, giving a fair trial to sauerkraut, salted kidney beans, &c, by having them served at their anniversary dinners, cooked in the most approved foreign modes, as there seems no good ground why vegetables preserved and cooked in new ways should not be tasted and decided on at such dinners, as well as fruits grown or kept by new processes."

Horse-chesnuts—The powder of horse-chesnuts being mixed with a third of flour, is found to make better paste than that made from flour only. (Mech. Mag. viii.) We are glad to observe that these nuts can be applied to some useful purpose, and hope country shoe-makers and book-binders will take the hint.—*Conductor of Gard. Mag.*

Heating Hot-houses by Hot Air, &c.—The Conductor of the Gardener's Magazine states as follows: "Having had some experience in making attempts to heat hot-houses by hot air, we have been reduced to the opinion, that it is the worst of all modes of heating, on account of its liability to produce extremes; the difficulty of putting air in motion, and its dryness. If heat is to be conveyed from a kitchen fire to a green house, or to any part of a dwelling house, a going and returning pipe of water is by far the best mode. There can be no doubt that something is to be done in this way; and one thing, which we should like to see adopted in every house, is the heating of a bath. A bath might be so contrived in the alcove of an ornamental green-house as to serve both as a bath and a stove. A revolution in the mode of heating, both in domestic and hot-house economy, is in commencement, in consequence of the hot-water system."

Spruce Beer.—Early in the spring cut off the young branches of the pine or fir three or four inches in length, and break them into small pieces; boil them in water, and after filtering the extract through a sieve, add to sixteen gallons of it about six pounds of sugar. It may then by boiling, or evaporating in a hot-house, be reduced to a syrup, which will keep in bottles for a length of time. For beer, mix three pints of this extract with thirty of water; boil it for about two hours, and, when cold put it into a cask and ferment it in the usual method.—*Gard. Mag.*

Bread from Turnips.—Let the turnips first be pealed, and boiled in water till soft and tender; then, strongly pressing out the juice, mix them together, and, when dry (beaten or pounded very fine,) with their weight of wheat meal, season it as you do other bread, and knead it up; then, letting the dough remain a little to ferment, fashion the paste into loaves, and bake it like common bread. Some roast turnips in a paper under embers, and eat them with sugar and butter.—*Evelyn's Misc. Writings, p. 756.*

From the United States Gazette.

MULTUM IN PARVO.

A man whose great qualities want the ornament of exterior attractions is like a naked mountain with mines of gold, which will be frequented only till the treasure is exhausted.—*Johnson.*

The difference between rising at 5 and 7 o'clock in the morning for the space of 40 years, supposing a man to go to bed at the same hour at night, is nearly equivalent to an addition of 10 years to a man's life.—*Doddridge.*

The aim of Education should be to teach us rather how to think, than what to think—rather to improve our minds, so as to enable us to think for ourselves, than to load the memory with the thoughts of other men.—*Beattie.*

A virtuous mind in a fair body, is indeed a fine picture in a good light, and therefore it is no wonder that it makes the beautiful sex all over charms.—*Addison.*

You may depend on it, he is a good man, whose friends are all good, and whose enemies are characters decidedly bad.—*Lavater.*

The greatest wits have their ebbs and flows; they are sometimes as it were exhausted; then let them neither write nor talk, nor aim at entertaining. Should a man sing, when he has a cold? Should he not rather wait till he recovers his voice?—*Bruyere.*

Small causes are sufficient to make a man uneasy, when great ones are not in the way; for want of a block he will stumble at a straw.—*Swift.*

The greatest part of mankind employ their first years to make their last miserable.

Poverty has, in large cities, very different appearances. It is often concealed in splendor, and often in extravagance. It is the care of a very great part of mankind to conceal their indigence from the rest. They support themselves by temporary expedients, and every day is lost in contriving for tomorrow.—*Johnson.*

I find by experience, that the mind and the body are more than married, for they are most intimately united: and when one suffers, the other sympathizes.—*Chesterfield.*

Simplicity of all things is hardest to be copied; and ease to be acquired with the greatest labor.—*Steele.*

Surmise is the gossamer, that malice blows on fair reputations: the corroding dew, that destroys the choice blossom. Surmise is primarily the squint of suspicion, and suspicion is established before it is confirmed.—*Zimmerman.*

FOGS.

As some of our readers may wish to know the cause of mists, which has been a subject of dispute between meteorologists, we insert the followlowing opinion of this phenomenon given by the learned Dr Davy, brother of Sir Humphrey, late President of the Royal Society. He says, 1. Fogs will be most frequent in autumn, after the earth has been heated during the summer, the air cooling faster than the earth. 2. Fogs will be greatest after the hottest summer. 3. Fogs show that the air has become suddenly colder, and, therefore, are a sign of snow. 4. Fogs are in hot climates, where the air is usually very hot. 5. Fogs will be very frequent in the arctic regions, where the sudden depressions of temperature are enormously below the mean temperature. 6. Fogs will be most frequent over shallow water, which sooner partakes of the temperature of the bottom than of the deep water. The end of the deep water is known near the Banks of Newfoundland, by the sudden commencement of the fogs. The thick fogs which appeared during Captain Faulkland's first expedition, prove that the sea is very shallow, and the mean temperature not very low, upon that part of the Arctic coast.

NEW ENGLAND FARMER.

Boston, Wednesday Evening, July 25, 1832.

FOR THE NEW ENGLAND FARMER.

BUTTER IN LONDON.

Thos. G. Fessenden, Esq.

Dear Sir — In one of your late papers it is observed, that a London paper says, that one hundred and twelve million pounds of butter are consumed in London annually.

The population of London consists of about 1,300,000, and therefore allowing this statement to be correct, eat eightysix pounds a year, each head, men, women, children, and *sucking babes.*

I am the head of a family, and we are, as the saying is, "well to live;" have butter on the table three times a day, and always within reach for a luncheon or a damper, and there are seven of us in the family. Take the year round, we consume something less than two pounds a week, probably as near eightysix pounds a year for the whole seven, as any other quantity. Now is it to be credited, that the inhabitants of London consume seven times as much butter in proportion to the population, as the good old fat town of Boston in her palmy days?

This is a small matter, Mr Editor; but by-and-by you will be giving us some good accounts, I hope, of our brethren in the country turning out eight or ten hundred bushels of potatoes or carrots to the acre, and one hundred and twenty bushels of Indian corn, besides rafts of pumpkins; and then some ill-natured and incredulous Madame Trollope may remind us of the butter story.

BETTY.

Remarks by the Editor.

If Mrs or Miss "Betty" was the conductor of a newspaper like the New England Farmer, and by virtue of said office found it incumbent on her to provide every week, and week after week, for sundry years in succession, twentyfour columns of matter for the press, and all this adapted to a particular class of readers, she would find it impossible so far to scrutinize every article, previous to its insertion, as to be willing to make oath to its truth. Some of this matter, like the subject of "Betty's" animadversion, must be *snatched* on the spur of occasion, to keep the compositor's fingers in motion, and supply the *sine qua non* to the mechanical part of the concern, which, like time and tide, must keep moving. In such a case, and being instigated by the (printer's) devil, clamoring for copy, it would be no wonder if the poor paragraph grinder, whose mind is presumed not to be an inexhaustible fountain of matter, being at his wits' ends, should find himself also at the end of his wits. In such case he borrows "Betty's" scissors, cuts a little article perhaps, not altogether correct, from some other paper, and transplants it into his own premises, *generally* giving credit to the source from which it was derived. Then comes along Quirk Quibble, Esq. with the bulldog of criticism in his leash, and bids the cruel *creesher* fasten his incisors in the jugular vein of the poor purveyer of paragraphs, whose hap it was to light on such a mishap as to blunder over another man's blunder.

If Madame Trollope should berate us for copying a Munchausen-story from a *London* paper, we should advise her ladyship rather to deal with those who manufactured, than those who unwittingly had given currency to the falsehood. But it is possible the original author of the obnoxious *butyraceous* paragraph might have reference to the quantity of butter *sold* in London markets, a part of which might be *consumed* in the suburbs and villages in the vicinity of the metropolis, viz. Southwark, Hampstead, Highgate, Islington, Chelsea, Greenwich, Ware, &c. And then, for aught we know, butter may be supplied from London markets for the use of the navy, for exportation to the colonies, &c, &c. At any rate, we advise "Betty" to be sure of her statistics before she *takes us to do* for what we *did n't do;* and to make some allowances for human frailty, before she twirls her mop of hypercriticism over our inoffensive columns, which we are fully sensible are far from being immaculate.

VEGETABLES IN ROWS, STIRRING THE GROUND DEEP, &c.

W. B. Rose, a correspondent of Mr Loudon, for the Gardener's Magazine, observes, that "the advantages of frequently stirring the ground about plants is known; but it may not be obvious to every one, that the soil can be stirred much deeper when the hoe works along a continued straight line, as it does between the rows, than it can be when it works in curves or irregular roundish spaces of limited extent, as it does among crops sown broad-cast. I sow my onions in rows six inches apart, and I can stir between them to the depth of nine inches, or a foot if I choose; but if they were sown broad-cast, and every plant was six inches from each other, I could not stir between them, with a common hoe, deeper than one or two inches.

"Stirring deep and frequently renders watering unnecessary, because a porous surface is less pervious to the heat of the sun than a solid one, and therefore keeps the ground beneath both cooler and moister. Any gardener who doubts this being the case, may convince himself of the fact by covering part of a bed of onions with three inches of rotten tan, and comparing the soil beneath the tan with that left bare, as to heat and dryness.

"Such a summer as the last proves the value of my plan; while the seedling crops of many of my neighbors were burnt up, mine were in luxuriance; my onions stood regularly at six inches apart, and were from eight to twelve inches in circumference; my carrots and parsnips stood at eight and ten inches, and measured from ten to fourteen inches in circumference. Some young trees, such as acacias (Cobbett's locusts,) which I drilled in May last, and thinned out and stirred between the rows, are now three feet high. I have these and other articles ready to show in proof of what I assert.

"My soil is a deep sour clay, which I dig and dung before winter, going as deep as the soil will admit, as I find it a great advantage to bring up fresh earth."

WEEDS.

A very respected friend wishes to obtain from us some information relative to the best means of destroying a certain troublesome weed, called *skunk cabbage*, which infests water meadows, &c. Now, it so happens, that during the time of our officiating as a practical farmer in our early days, we never came in contact with this particular annoyance to cultivators, and must request our patriotic correspondents to aid us in subduing it. We will also be on the look out for weapons for assailing this vegetable pest.

We will, however, say a word or two respecting weeds in general; and expect in so doing to utter some truisms applicable to the above mentioned as well as to other *green serpents*, which rob our soil, and thereby pick our pockets and take the bread from our mouths, to an extent not realized by superficial thinkers.

No plant can be naturally propagated at any distance from its location unless by seeds; at least, if you never permit it to ripen its seeds it will not spread very rapidly. Therefore if thistles, skunk cabbage or any other vegetable nuisance should make its unwelcome appearance on any part of your farm, and you cannot conveniently extirpate root and branch for lack of time or help, you must guillotine the intruder with a scythe or a sickle as often as he shows his hateful head.

"Any plant," says the *Farmer's Assistant*, "when long divested of its leaves or of its stalks if it bear no leaves, must eventually perish. The roots alone cannot long exist. All therefore that is necessary for extirpating any weed, is to keep all that grows above ground constantly cut or pulled off; and the more frequently this is repeated, the sooner will the roots lose all further vegetative power."

This observation may be useful, though we think the author is incorrect in part. Some plants will bear to be shorn of their tops, and that very closely, for a long time without destroying their roots. The roots of grasses on a common are not destroyed by close feeding, and you may shave a lawn or bowling green for years and not injure its turf nor tarnish its verdure. Yet grasses in improper places are weeds, not however to be destroyed by cropping. But by decapitating weeds you prevent their semination, and of course they will be almost if not entirely confined to their native beds. Aquatic weeds such as flags, rushes, and perhaps skunk cabbage are only subdued by draining the land in which they grow.

A good preventive of the increase of weeds is burning the stubble as it stands after reaping. This will destroy the seeds of many weeds, as well as the eggs and larvæ of insects, and will warm the ground and fertilize it by the ashes of the burnt substances. A succession of hoed crops will eradicate weeds, or laying down land to grass, with plenty of grass seed will stifle and destroy almost any weeds, especially if the land be previously well manured and mellowed, so that the grass may obtain a strong hold in the soil.

MASSACHUSETTS HORTICULTURAL SOCIETY.

Saturday, July 21, 1832.

Fruits presented—By Mr S. Walker of Roxbury, five varieties of Gooseberries for premium, viz: Hopley's Globe; Lancashire Lad; Bank of England; Waiting-maid and Barry's Greenwood; very fine specimens, particularly the Bank of England, and Hopley's Globe, which were very large.

S. DOWNER.

A fine specimen of the Wax plant, (Hoya carnosa) was exhibited by Mr Haggerston. Messrs Winship exhibited small but beautiful bouquets of choice and rare flowers.

HORTICULTURAL JOURNAL,

Kept at the garden of the proprietor of the New England Farmer, in Lancaster, Mass., thirtyfive miles west from Boston, on the river Nashaway.

July 10. Cloudy; thermometer, in the morning 54, at noon 62, evening 58. Dwarf Rocket Larkspur in bloom; also, Convolvulus major and Ipomea coccinea, and I. quamoclit. Cucumbers planted the 4th, just making their appearance; took up Hyacinth roots.

11th. Cloudy; thermometer morning 54, noon 55, evening 52. Lychnis chalcedonica pleno (a splendid perennial.) in bloom; also, Veronica siberica, Lysimachia lionii and Dracocephalum dentatum (handsome perennials,) and Cacalia coccinea, a neat annual.

12th. Cloudy; thermometer, morning 52, noon 63, evening 60.

13th. Cloudy; thermometer, morning 54, noon 64, evening 58.

14th. Cloudy; thermometer, morning 50, noon 62, evening 56. Nasturtium in bloom.

19th. Fair; thermometer, morning 65, noon 86, evening 64; shower in the afternoon, accompanied for a few minutes with violent wind. Spiræa sorbifolia and Campanula fl. pleno, handsome perennials in bloom.

20th. Fair; thermometer, morning 64, noon 81, evening 69. Lavatera trimestris, Chrysanthemum tricolor, Nolana prostrata, and Oenothera tetraptera, handsome annuals, in bloom.

BUSHES.

In many parts of our country, the pasture grounds are infested, and often overrun with noxious shrubs; this is the most slovenly part of our husbandry, and ought to be cured.

Eradicating them, says *Deane*, requires so much labor, that farmers are most commonly content with cutting them once in a few years. But the more cuttings they survive, the longer lived they are apt to be; and the harder to kill, as the roots continually gain strength.

It is undoubtedly true, that cutting bushes in the summer will do more towards destroying them, than doing it in any other season, particularly in August. Other circumstances being equal, the wettest weather is best for destroying shrubs by cutting. Spreading plaster on ground where bushes have been cut, may tend to check their resprouting, by encouraging the growth of grass.

It is said to be a good method of destroying bushes, to cut them with hoes close to the surface, when the ground is frozen hard; and that more may be destroyed in a day, in this way, than in the usual method of cutting with a bush scythe.

Bushes which grow in clusters, as alder, &c, may be expeditiously pulled up by oxen; and this is an effectual way to subdue them.

Elder is considered harder to subdue than almost any other kind of bush; mowing them 5 times in a season, it is said, will not kill them. The roots of the shrub oak will not be killed, but by digging them out.

To destroy bushes in swamps; flooding 2 or 3 summers is the most approved method. But if this is not convenient, draining will so alter the nature of the soil, that the shrubs, which it naturally produced before, will not be any longer nourished by it; and one cutting may be sufficient.

After all, extirpation, by digging them out, and by fire, is cheapest and most effectual.—*Farmer's Guide.*

Cholera.—The number of cases in New York city on Thursday was 202, deaths 82; on Friday, new cases 226, deaths 100; on Saturday, new cases 311, deaths 104. Total number of cases up to the last date, two thousand one hundred and seventythree, deaths nine hundred and fiftyone.

Situation Wanted.

A person from England, wishes to procure a situation on a farm as overseer. He is well acquainted with the management of stock, and agricultural business in general. Apply at the Office of the N. E. Farmer.

Paint Oil.

THE subscribers continue to sell their Prepared Paint Oil, for outside painting, and respectfully refer to the buildings below enumerated, where samples of the painting may be seen.

House and out-buildings of John Fox, Dorchester; do do. Joshua Gardener, do.; do. do. Thomas Mosely, do. do. Edward Pierce, do.; do. Samuel Downer, do.; do. do. Daniel Chandler, Lexington; buildings of Charles Davis, Roxbury; do. B. B. Leeds, Milton Village.

All the buildings painted with this oil have dried well, with a firm, tough coat, and a good gloss, and with a saving of 25 per cent in cost.

The Prepared Oil is found to answer a valuable purpose to mix with Linseed Oil, giving it strength and durability, and causing it to bear out a better and more permanent gloss. It will not crack in the shade, or, where exposed to the sun, dry up and leave the lead so as to be easily washed or wiped off; it dries tenacious and elastic, forming a firm skin or coat impervious to water, and will resist a long time the heat of the sun.

They have made large sales to the country and eastern trade, and have not had an instance of complaint.

N. B. — This oil, being light, does not color the lead in mixing, hence a very clear white can be painted.

DOWNER & AUSTIN,
July 18. *Oil Factory, head Foster's wharf.*

Mrs Parmentier,

AT the Horticultural Botanic Garden, Brooklyn, two miles from the city of New York, offers for sale on moderate terms, a fine collection of Apple, Pear, Cherry, Plum, Peach, Quince Trees, &c, Grape Vines, Ornamental Trees and Shrubs. Also, Green-house and Herbaceous Plants, which will be delivered at Boston without expense of exportation. Catalogues forwarded gratis.

3t J. B. RUSSELL, AGENT,
July 18. No. 50½ North Market St. Boston

Caution to Trespassers.

THE Roxbury Yeoman Association for the protection of Fields, Orchards and Gardens, against the depredations of strollers and pilferers, caution all boys, apprentices, and other persons, against entering their inclosures if they would avoid the penalty of the law.

SAM'L J. GARDNER, Sec'y.
Roxbury, July 16, 1832. 3m

Horse Quicksilver.

QUICKSILVER will stand this season at the stable of the subscriber, in Brighton, a few rods south of the meeting-house, and will cover only twenty mares the present season, at $15 each, and $1 in addition, to the groom. Mares warranted to be in foal, if $20 is paid, and $1 to the groom; and in discharge of warranty, the $20 will be returned.

Quicksilver is a beautiful bright bay, three years old; his sire, Sir Isaac Coffin's horse, Barefoot, conspicuous in the racing calendar of England; his dam, Rebecca, from the imported Cleveland bay horse Sir Isaac, and Sky Lark, a native mare, well known for her fine form, speed, and bottom, once owned by Mr Leavitt of Salem, to whom persons are referred for her character, and will be to many others in Massachusetts and Maine. Quicksilver is thought by good judges to combine with great symmetry and delicacy of form, bone, muscle, and all the requisites for a first rate covering horse. Mares sent to him, and if left with the subscriber, will be well attended to on reasonable terms, but he will not be responsible for accidents.

BENJAMIN W. HOBART.
Brighton, June 13, 1832. tf

Cloth Strainers.

FOR sale at the Agricultural Warehouse, Nos. 51 and 52 North Market Street, Milk and Cheese Strainers;—likewise, Gault's patent Churn, the most approved churn in use; Leavitt's improved Cheese Press; Curd Mills for preparing curd, a very useful little implement for the purpose intended. June 6.

Printing Presses for Sale.

FOR sale at this office, one Smith's Imperial Press, one do. Medium, and one Ramage. July 11.

PRICES OF COUNTRY PRODUCE.

			FROM	TO
APPLES, russettings,		barrel		
ASHES, pot, first sort,		ton	103 00	106 00
pearl, first sort,		"	109 00	112 0
BEANS, white,		bushel	90	100
BEEF, mess,		barrel	12 00	12 50
prime,		"	8 00	8 50
Cargo, No. 1,		"	8 00	9 00
BUTTER, inspected, No. 1, new,		pound	12	13
CHEESE, new milk,		"	8	12
skimmed milk,		"	3	4
FLAXSEED,		bushel	1 12	1 25
FLOUR, Baltimore, Howard-street,		barrel	6 50	6 75
Genesee,		"	6 12	6 37
Alexandria,		"	6 00	6 50
Baltimore, wharf,		"	6 00	0 00
GRAIN, Corn, Northern,		bushel	70	75
Corn, Southern yellow,		"	66	68
Rye,		"	80	85
Barley,		"	75	87
Oats,		"	50	55
HAY,		cwt.	65	70
HOG'S LARD, first sort, new,		"	9 00	10 00
HOPS, 1st quality,		"	22 00	23
LIME,		cask	1 15	1 25
PLASTER PARIS retails at		ton	3 25	3 50
PORK, clear,		barrel	16 00	18 00
Navy mess,		"	13 00	14 00
Cargo, No. 1,		"	12 75	13 00
SEEDS, Herd's Grass,		bushel	2 50	3 00
Red Top, northern,		"	67	75
Red Clover, northern,		pound	10	
TALLOW, tried,		cwt.	8 50	8 75
WOOL, Merino, full blood, washed.		pound	45	50
Merino, mix'd with Saxony,		"	55	65
Merino, ¾ths, washed,		"	40	42
Merino, half blood,		"	37	38
Merino, quarter,		"	33	35
Native, washed,		"	33	35
Northern pulled. Pulled superfine,		"	55	56
Northern pulled. 1st Lambs,		"	44	45
Northern pulled. 2d, "		"	35	37
Northern pulled. 3d, "		"	28	30
Northern pulled. 1st Spinning,		"	42	44

Southern pulled Wool is about 5 cents less.

PROVISION MARKET.

BEEF, best pieces,	pound	10	12
PORK, fresh, best pieces,	"	8	10
whole hogs,	"	6½	7
VEAL,	"	7	10
MUTTON,	"	4	10
POULTRY,	"	9	12
BUTTER, keg and tub,	"	12	14
lump, best,	"	14	16
EGGS, retail,	dozen	17	20
MEAL, Rye, retail,	bushel		92
Indian, retail,	"		75
POTATOES,	"	62	75
CIDER, (according to quality,)	barrel	4 00	5 00

BRIGHTON MARKET—MONDAY, JULY 25, 1832.

Reported for the Daily Advertiser and Patriot.

At Market this day 259 Beef Cattle (including 74 unsold last week) 10 Cows and Calves, 1630 Sheep and 23 Swine. The Swine have been before reported; also about 300 Sheep.

About 60 Beef Cattle were left within a few miles of market, part of which were reported last week.

PRICES. *Beef Cattle*—The market was quicker and a little better prices were obtained on the whole, but no sale was noticed so high as last week. We quote extra at 5,75; prime at 5,25 a 5, 50; good at 4,75 a 5, 25; thin at 3,62 a 4,50.

Cows and Calves.—Sales were effected at $19, 24, and 32.

Sheep.—Dull. Lots of Lambs with a few old Sheep, at $1,33, 1,50, 1,67, 1,75, 2,08, 2,17 and 2,33; a lot of thin Sheep were sold for about $1 each; wethers at $2, 2,50 and 3.

Swine—All sold at 3½ a 4 c.; a lot of about 80 (reported some weeks since) were taken since last Monday at 3½ c.

Miscellany.

From the American Spectator.

THE SAILOR'S SONG.

Forget me not, when midst the winds careering,
I pour my song of tenderness to thee:
When o'er the wave my joyous bark is steering,
Forget not me!

Forget me not, when million stars are beaming,
And the fair moon is shining tranquilly;
In thought's sweet vision, when my heart is dreaming,
Forget not me!

Forget me not, when all those stars are melting
In the moon's light—and the suns rays we see,
Where late night's lamps the firmament were belting,
Forget not me!

Forget me not, when the storm spirits waking,
Make war on man, and tempests furiously
Pillars of earth and dome of heaven are shaking;
Forget not me!

Forget me not, when into fury dashing,
The swarthy billows furrow the deep sea;
When all the elements are fiercely clashing,
Forget not me!

Forget me not, in twilight, morn or even,
When on the waves the stars sink smilingly;—
I think of thee, as saints converse with heaven—
Forget not me!

NEWSPAPERS.

Travelling one day into the country we fell in company with a man, whom we soon ascertained to be a well-to-live-in-the-world farmer. In the course of conversation upon various subjects, principally agricultural, we found he was just returning from our own town, where he had that day contracted for the sale of five hundred bushels of wheat at seventyfive cents per bushel. From this subject our conversation changed to that of newspapers, and upon ascertaining that he was not a subscriber to any paper, we offered him ours. But the man had so many ways for his money, he could not afford it. We then asked him if he would become a subscriber, in case we could convince him that if he had taken the paper, he would have saved, in one bargain alone, five times the cost of it for a year. He agreed to this; and we took from our pocket one of our latest papers, in which was an advertisement offering to contract for any quantity of wheat at eightyone cents per bushel. Thus we illustrated to our farmer friend, that if he had been a reader of our paper, he might have saved six cents on each of his five hundred bushels of wheat; making a total of thirty dollars—sufficient to pay for our paper for fifteen years. He paid us two dollars, and left us, growling at himself for having been so negligent of his true interests.—*Erie Obs.*

NEVER TREAT RELIGION LIGHTLY.

Impress your minds with reverence for all that is sacred. Let no wantonness of youthful spirits, no compliance with the intemperate mirth of others, ever betray you into profane sallies. Besides the guilt which is thereby incurred, nothing gives a more odious appearance of the petulance and presumption of youth, than the affectation of treating religion with levity. Instead of giving an evidence of a superior understanding, it discovers a pert and shallow mind; which, vain of the first smatterings of knowledge, presumes to make light of what the rest of mankind revere.

The spirit of true religion breathes gentleness and affability. It is social, kind and cheerful; far removed from the gloomy and illiberal superstition which clouds the brow, sharpens the temper, dejects the spirit and teaches men to fit themselves for another world by totally neglecting the concerns of this. Let your religion, on the contrary, connect preparation for heaven with an honorable discharge of the duties of active life. Of such religion, discover on every proper occasion, that you are not ashamed; but avoid making any ostentation of it before the world.

EFFECTS OF TEMPERANCE.

Sir Henry Blunt died in Hertfordshire some time in the year 1682, at the very great age of 90. It is related of this gentleman that he transferred his estate, with the inheritance, producing between four and five hundred pounds per annum, to Sir John Haver of Derbyshire, on condition that he should receive an annuity of £1000 for life. The temptation on the part of the latter, appears to have arisen from the character of Blunt who was ardently fond of travelling, and not less so of the bottle, two propensities which promised a speedy and profitable termination of the annual payment. Blunt, sensible of the advantage he had obtained, determined to lead a new life, and became one of the most temperate of men, and actually received forty thousand pounds for his inheritance. "This," says Lannly Curtiss, in his Mercury, "may serve for advice to all debauchees, to become sober and temperate, if it were only to preserve their lives."—*Malcolm's Anecdotes.*

GOOD HOUSE-KEEPERS.

If there be anything among the temporals to make life pleasant, it is in the walls of a well ordered house—where all is adjusted to please—not by its finery or costliness, but by its fitness, its air of neatness and content, which invite all who enter to taste its comforts. The woman who does not make this a grand item in all her routine of duties, has not *yet* learned the true dignity of her station—has not yet acquired the Alpha of that long alphabet which is set before her; and she who despises this noble attainment, despises her *best* worldly good, and indirectly despises her family, her neighbors, and the word of God. "She looketh well to the ways of her household,"—was spoken by the wisest man that ever lived, and will be told as a memorial of all those who have been eminent for this noble quality.—*Genius of Temperance.*

Curious Geological Fact.—We have been informed that a *lump of coal*, weighing *sixteen ounces*, was lately discovered imbedded in the centre of a solid rock, about ten feet in diameter, on a tract of coal land on the Broad Mountain, known as the Pott and Bannan tract. The rock was a displaced fragment lying near the surface of the ground, found in the vicinity of the line of the Pottsville and Dansville rail road, comprised in the contract of Messrs. Neligh, by whom the discovery was made while their workmen were engaged in blasting. It is difficult to account for this extraordinary occurrence, since the rock exhibited no trace of a fissure or opening whereby the lump might have been introduced, but on the contrary presented the appearance of uniform solidity.—*Miner's Journal.*

A Bulbous Root found in the hand of an Egyptian Mummy 3000 years old, on being put into the ground vegetated as fresh as ever. So much for the greater durability of vegetable than animal life. Those who reared the pyramids are forgotten—the pyramids themselves shall crumble and be as dust, while the grass which grows at their base, to borrow the touching reflection of *Maturin*, shall be renewed from day to day!—*Charleston Courier.*

Pythagoras said that it was necessary to make war upon five things—"the maladies of the body, the ignorance of the mind, the passions of the heart, public sedition, and private discord.

An inviolable fidelity, good humor and complacency of temper, outlives the charms of a fine face, and makes the decay of it invisible.

Turnip Seed.

FOR sale at the Seed Store connected with the New England Farmer, No. 50½ North Market street, Boston: White Flat Turnip Seed, the growth of the present season, raised in this vicinity expressly for this establishment.

Also — Ruta Baga of the first quality, of both American and European growth; Yellow Aberdeen, Yellow Stone, White Norfolk Field, and Yellow French Turnips; Long Prickly and other Cucumbers, for pickling, warranted genuine and fresh.

Also — A few packages of Dale's Hybrid Turnip Seed, a new variety, highly esteemed in Scotland. Price 12½ cents per paper. July 4.

Treatise on Domestic Animals.

THIS day published, by Lilly & Wait, and Carter & Hendee, and for sale by J. B. Russell, No. 50½ North Market Street, "A treatise on breeding, rearing, and fattening all kinds of poultry, cows, swine, and other domestic animals. By B. Moubray, Esq. Reprinted from the sixth London edition. With such abridgments and additions as it was conceived would render it best adapted to the soil, climate, and common course of culture in the United States. By Thomas G. Fessenden, Esq., editor of the New England Farmer." Price 75 cents. June 13.

Brass Balls for Cattle Horns.

FOR sale at the Agricultural Warehouse, Brass Balls for Cattle Horns, improved, which renders them easy for fitting and do not injure the growth of the horn. These balls are not only a safeguard against unruly animals, but add much to the appearance of a likely animal. June 6.

Published every Wednesday Evening, at $3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

☞ No paper will be sent to a distance without payment being made in advance.

Printed for J. B. Russell, by I. R. Butts—by whom all descriptions of Printing can be executed to meet the wishes of customers. Orders for Printing received by J. B. Russell, at the Agricultural Warehouse, No. 52. North Market Street.

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